

WILD SAFFRON

BISTRO

PLATED DINNER MENU

STARTERS

Duck Confit

sundried cranberries, walnuts, orange vinaigrette

- or -

Squash Bisque

nutmeg crème fraîche

MAIN COURSE

Roast Turkey

apple & walnut dressing , Yukon gold whipped potatoes,
braised carrots, brussel sprouts, roast yam, sage gravy

- or -

Wild Salmon

mixed wild rice pilaf, seasonal vegetables,
sundried cranberry & apricot compote

- or -

Beef Tenderloin Tournedo

grainy mustard crust, winter potatoes, port stewed apples,
walnut dressing, mushroom jus lie

DESSERT

Pumpkin Cheese Cake

whipped cream, cranberry compote

Choice of Coffee, Tea or Spiced Apple Cider

- \$35.95 per person -

taxes & 15% gratuity not included